



Castello Banfi

Brunello di Montalcino DOCG

2016

VARIETY

Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

The mild winter, with regular rainfall, encouraged an early bud break. The spring was rather wet with a drop in temperatures at the end of April, which slowed down the vegetative development, bringing it back to normal. From mid-June, and throughout the month of July, there was a gradual rise in temperatures. In August, the excellent temperature range and sporadic rain allowed for the perfect ripening of the grapes. In September, the temperatures were quite high with an excellent temperature range. Mid-month, a few days of abundant rain risked compromising the harvest result, but the sudden weather improvement of the following days, the technical and cultivation interventions carried out in the vineyards and the careful selection of the grapes (both in the vineyard and in the winery) enabled to harvest the Sangiovese at its best expression.

A rich and elegant Brunello, both in structure and in olfactory expression. Brilliant ruby red with garnet-colored reflections, on the nose the aroma is sweet and fruity, the hints of fresh red fruit stand out, which combine perfectly with the more complex notes of licorice and pipe tobacco. The structure is powerful, and the palate is pleasantly enveloped by a consistent tannic texture, well balanced by a pleasant acidity. Extremely persistent with excellent aging potential.

It pairs particularly well with rich and tasty dishes. Perfect as a meditation wine.

TECHNICAL NOTES



Soil: vineyards in the hill area of the estate, with low to moderate incline. The soils develop on different types of sediments, from the clay sands of the marine Pliocene, deep soils with abundant and calcareous stones, to the gray-blue clays which are moderately deep mineral soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello
Vine Density: 2400 - 5500 vines/ha.
Hectar Yield: 65 q/ha.



Fermentation: in temperature-controlled (27-29°C) hybrid French oak and stainless-steel Horizon tanks
Aging: 80% in French oak casks (90-60 hl.) and 20% in French oak barriques (350 l.) for 2 years



Alcohol: 14%



Suggested serving temperature: 16-18°C



First vintage produced: 1978



AVAILABLE FORMATS:
0,375 l. - 0,75 l. - 1,5 l. - 3 l. - 6 l. - 12 l.

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